

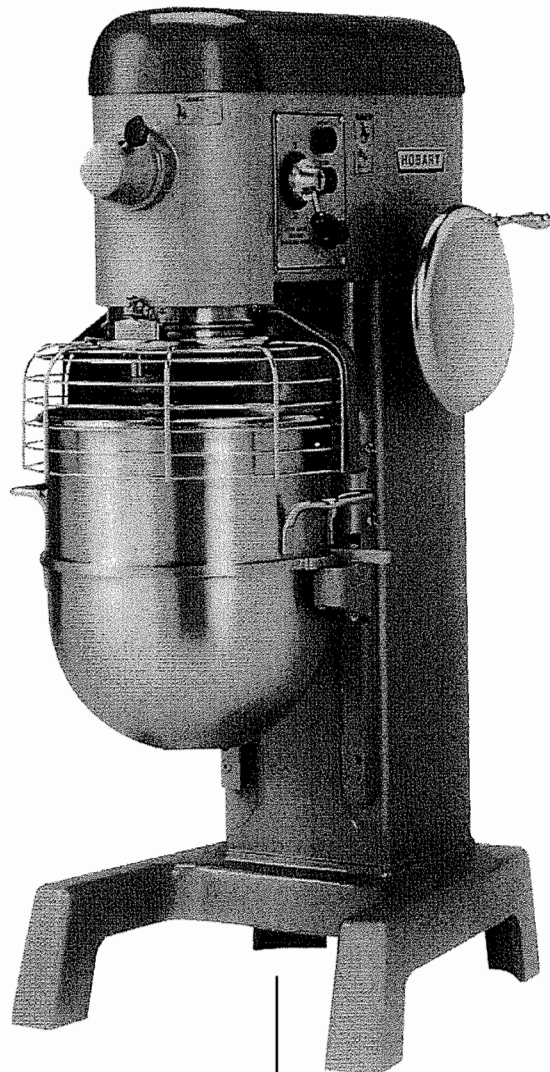
**HOBART**

FOOD EQUIPMENT

**D-340  
MIXER****40-QUART ALL  
PURPOSE MIXER**

- **1½ H.P. fixed speed motor** — Hobart-built, extra heavy-duty to meet the most demanding operations.
- **Gear-driven transmission** — Ensures smooth performance and minimum downtime. Positive drive even under heavy loads.
- **15 minute timer standard** — Shuts off the mixer in any speed after time has elapsed. Eliminates overmixing; increases productivity.
- **Three standard fixed speeds** — Consistent mixing; time after time. Reduces operator error.
- **Open Base** — Allows easy cleaning of the floor; improves sanitation.
- **Low Maintenance** — Permanently lubricated transmission.
- **20 and 30-quart bowl and agitators** — Available as options.
- **Large, easy-to-reach controls** — Promotes ease of operation.
- **#12 Taper attachment hub standard** — Improved versatility; slice, shred, dice with available attachments.
- **Stainless steel bowl guard** — Standard two-piece bowl guard adds protection without sacrificing productivity and sanitation.
- **Electronic timer control option** — Provides accurate, consistent results. Preset recipes — simplify operation.

Specifications, Details and Dimensions on Reverse Side.



# D-340 MIXER

# HOBART

FOOD EQUIPMENT

**SPECIFICATIONS** Listed by Underwriters Laboratories Inc and by National Sanitation Foundation. Certified by Baking Industry Sanitation Standard Committee.

**MOTOR:** 1½ H.P., Hobart-built, permanently lubricated ball bearings, totally enclosed, fan-cooled. Single-phase is capacitor-start, capacitor-run type. Three-phase is squirrel cage, induction-run type.

**ELECTRICAL:** 120/60/1, 208/60/1, 240/60/1, 208/60/3, 240/60/3, 480/60/3.

**CONTROLS:** Magnetic contactor with bimetallic thermal overload protection internally mounted. "Start-Stop" push-buttons protected by rubber caps. A 15-minute electric timer is standard. Electronic timer control is available at extra cost.

**TRANSMISSION:** Gear-driven. Gears are constant mesh heat-treated alloy steel. Anti-friction ball or roller bearings. A hardened steel worm and alloy bronze worm gear transmit power from motor to transmission. Grease lubricated.

**SPEEDS:** Three positive speeds — Low, Intermediate and High.

	Agitator (RPM)	Attachment (RPM)
Low	96	56
Intermediate	172	100
High	319	185

**BOWL GUARD:** Heavy-duty stainless steel wire front and solid stainless steel rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. The bowl support lock prevents the bowl from being lowered while mixer is running. Bowl support interlock provides further protection.

**BOWL LIFT:** Hand crank operated, self-locking in any position.

**ATTACHMENTS:** Equipped with front-mounted Hobart standard #12 taper attachment hub, and any #12 size attachments may be used.

**FINISH:** Standard Metallic Gray finish, Top Charcoal Gray, Polyurethane Enamel.

**STANDARD EQUIPMENT:** Consists of the mixer unit with one (1) 40-quart stainless steel bowl, one (1) "B" flat beater, one (1) "D" wire loop whip, one (1) stainless steel "ED" dough arm and stainless steel bowl guard.

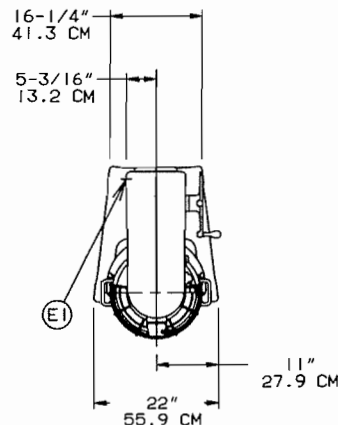
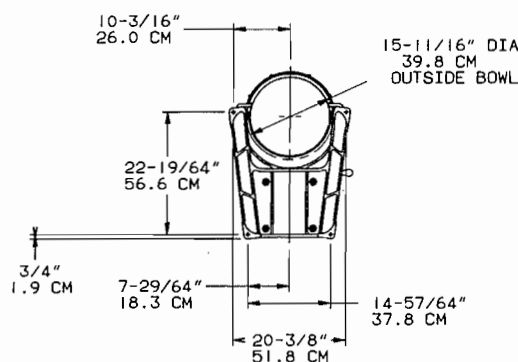
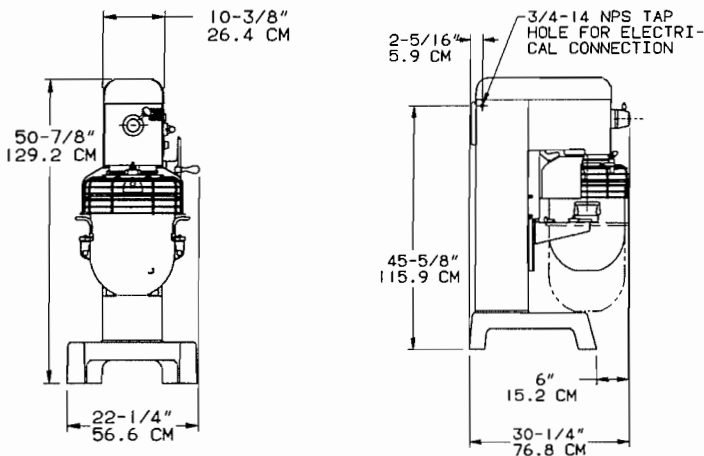
**ATTACHMENTS AND ACCESSORIES:** The following are available at extra cost:

- 9" Vegetable Slicer
- Dicer
- Meat Chopper
- Tray Support
- 20 Qt. Bowl
- 30 Qt. Bowl (No Adapter Req'd)
- Bowl Splash Cover
- Bowl Truck
- Soup Strainer/Colander
- Bowl Scraper
- C Wing Whip
- Stainless Steel B Beater
- P Pastry Knife
- S Sweet Dough Arm
- I Heavy-Duty Wire Whip
- 20 Qt. Agitators
- Ingredient Chute

**WEIGHT:** Net 491 lbs.  
Shipping 555 lbs.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

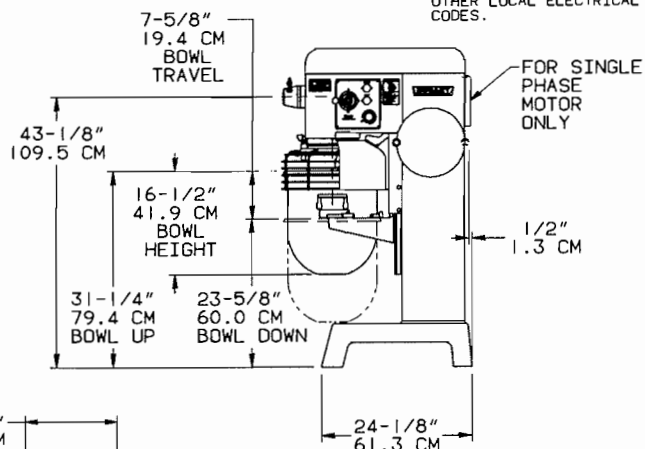
## DETAILS AND DIMENSIONS



LEGEND:  
E1-ELECTRICAL CONNECTION  
NET WEIGHT 564 LBS.  
DOMESTIC SHIPPING WT. 600 LBS.

## WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.



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LITHO IN U.S.A. (H-01)

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